



# Catering Menu

## Beef Selection

<b>3pcs. BEEF SKEWERS</b> ponzu glaze • sesame cream • crispy shallots	45	<b>3pcs. SHORT RIBS CROQUETAS</b> slow cooked short ribs • saffron aioli	30
<b>2pcs. BEEF TARTARE</b> gorgonzola brioche • black truffle • parmesan snow	30	<b>2pcs. TAGLIATA BRUSCHETTA</b> grilled sirloin • smoked ricotta • whole grain sourdough	45
<b>3pcs. CHORIZO QUICHE</b> savory custard • rocca leaves • whole grain mustard dressing	30	<b>3pcs. BRESAOLA TORTELLINI</b> mascarpone cream • lemon infusion • manchengo cheese	25
<b>3pcs. BACON &amp; PRUNES</b> bacon wrapped prunes • goat cheese mousse	25	<b>2pcs. WAGYU SLIDERS</b> caramelized onion • truffle mayo • cheddar cheese	45

## Seafood Selection

<b>3pcs. SMOKED SALMON</b> savory tart • smoked salmon rose dill dressing • capers • cream cheese	20	<b>3pcs. DYNAMITE SHRIMP</b> tempura shrimps • kimchi mayo • lettuce basket	25
<b>2pcs. PULPO AL GALLEGA</b> potato confit • slow cooked octopus • kalamata aioli	25	<b>2pcs. SEAFOOD ARANCINI</b> calamari • sea bass • saffron rice • tartare sauce	25
<b>2pcs. TUNA TARTARE</b> crispy rice • spicy tuna • spring onion • sesame	25		

## Vegetarian Selection

<b>2pcs. BURRATA CROSTINI</b> cherry tomato salsa • burrata • micro basil	20	<b>2pcs. CAPRESE CROISSANT</b> mozzarella • fresh tomato • basil	20
<b>4pcs. EGGPLANT SKEWERS</b> chargrilled eggplant • tahina cream • crispy sweet potato	20	<b>2pcs. TRUFFLE RISOTTO</b> forest mushroom • truffles	25
<b>4pcs. PIQUILLO PEPPER TEMPURA</b> stuffed piquillo pepper • feta cheese • lime aioli	25	<b>3pcs. RIGATONI SICILIANA</b> eggplant • olives • tomato sauce	25
<b>2pcs. GNOCCHI SORRENTINA</b> potato dumplings • tomato broth • parmesan fondue	20		

## Poultry Selection

<b>3pcs. CHICKEN CAESAR</b> baby gem lettuce • crispy chicken • oregano crumble • parmesan cheese	25	<b>3pcs. CHICKEN PATE</b> dark bread • blood orange gel	30
<b>3pcs. CHICKEN POLPETTE</b> minced chicken • arrabiatta glaze	30	<b>3pcs. POLLO CROQUETAS</b> manchego cheese • chicken thigh • truffle cream • shaved truffles	20
<b>3pcs. VOL AU VENT</b> creamy chicken gravy • shitake • puff pastry	30		

## Deserts Selection

<b>3pcs. MINI CHURROS</b> chocolate fondue • dulce de leche • sugar & cinnamon	20	<b>2pcs. STRAWBERRY TART</b> glazed strawberries • vanilla custard	25
<b>2pcs. BROWNIE</b> warm signature brownie • blueberry compote	20	<b>2pcs. LEMON MERINGUE</b> lemon custard • sweet meringue	25
<b>3pcs. CREMA CATALANA</b> orange infusion • burnt sugar crust • raspberry	20	<b>3pcs. FRUIT SKEWERS</b> seasonal fruits	20
<b>STRAWBERRY CHEESECAKE</b> strawberry coulis	25	<b>2pcs. BOMBOLONI</b> mini doughnuts	25

All prices mentioned are per dish  
& excluded from VAT

